

# Retail Food Inspection Report

Floyd County Health Department

Telephone (812) 948-4726

<b>Establishment Name</b> FISTFUL OF TACOS TRUCK #5 (NOT PERMITTED)	<b>Telephone Number</b>  Est  Own	<b>Date of Inspection</b>  07/31/2021	<b>ID#</b>
<b>Address</b> ,			
<b>Owner</b>	<b>Purpose</b> <input checked="" type="checkbox"/> <b>Routine</b> <input type="checkbox"/> <b>Follow-up</b> <input type="checkbox"/> <b>Complaint</b> <input type="checkbox"/> <b>Pre-Operational</b> <input type="checkbox"/> <b>Temporary</b> <input type="checkbox"/> <b>HACCP</b> <input type="checkbox"/> <b>Other (list)</b>	<b>Follow Up</b>	<b>Released</b> 07/31/2021
<b>Owner's Address</b> ,		<b>Menu Type</b> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>	
<b>Person in Charge</b> SEAN BISHOP			
<b>Responsible Person's Email</b>			
<b>Certified Food Handler</b>			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"  
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
107		X		Observed food truck operating without a mobile or temporary permit.	before next event
193	X			Observed food truck using time as a public health control without approval or time stamps on food items.	next event
187	X			Measured corn mix/salsa at 58 degrees F. Measured Pico/salsa at 57 degrees F. Truck was operating for a 3 hour event. Food was removed from refrigeration ~1 hour before inspection.	by next event
218		X		Observed thermometer reading 65 degrees F in prep cooler containing corn and pico.	next event
234	X			Observed cup without a handle being used to scoop ice.	by next event
343	X			Observed temporary hand washing station to not have a catch basin for water and not be practically set up due to location of hand soap. A permanently plumbed sink is required for a mobile permit. Food employee should be able to demonstrate hand washing procedure.	By next event

**Summary of Violations**      C      2        NC      4        R      0  

Received by (name and title printed):

Inspected by (name and title printed):

Thomas Snider CFS

Received by (signature):

Inspected by (signature):

*Thomas Snider*

cc:

cc:

cc: